

› STRIP MIXER

2,000 TO 6,000 LITRES



Chiacchiera



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This machine has been designed to obtain an optimum quality of mixing. The mixing process is carried out through two parallel axes with strips placed in a helicoidal way which rotate in different ways.

 ENTIRELY BUILT IN
AISI 304 STAINLESS STEEL

The unloading is carried out in a frontal way through two hydraulic cylinders; this characteristic of design facilitates a complete and quick unloading of the mixing vat. There are different models and production capacities; it is also possible to place them as part of a continuous or semi continuous line of manufacturing.

› ADDITIONAL OPTIONS

- Double chamber for cooling or heating
- Mixing, loading, unloading and vacuum cycle automatized.
- Simple or double cart elevator.
- Unloading automatized and programmed with the mixing cycle.
- Weight sensors for the load.
- Cover for vacuum system.

› DRIVE

Electric motors, two for the reducers of the mixing axes and another for the hydraulic system (alternatively for the cart elevator and for the vacuum cover). The commands of the hydraulic cylinders are carried out through solenoid valves.

› CART ELEVATOR

The loading is carried out through standard transport carts of 200 litres (300 litres optional) of capacity and the lifting and lowering is carried out through the command of the hydraulic system. According to the customer's requirements it can be added as an optional accessory.

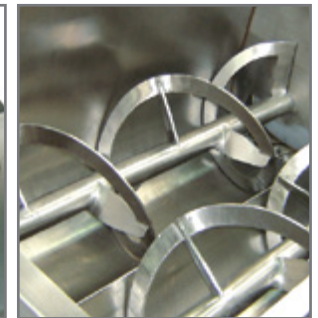
› VACUUM SYSTEM

The improvement of the quality of the curing process and the business approach of the product are achieved by removing the air of the pastry in a vacuum atmosphere, our

equipment offers this possibility as an additional accessory.

› QUALITY

The removable parts of the reducer are built in alloyed steel assembled on bearings.



MODEL	2000	2500	3000	5000	6000
reducer motor N°1 (hp)	10	12,5	15	25	40
reducer motor N°2 (hp)	10	12,5	15	25	40
gate drive		hydraulic		• pneumatic	
cart elevator		double 4hp		• double 4hp.(co)	



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CERTIFIED COMPANY
ISO 9001:2015

Dimensions and design are illustrative.
Customizable machines according to customer specifications.

Contact us for quotation or advice.